TUMBLEWEED

2017 Dos Padres Vineyard Vermentino

Background:

During the 2017 harvest, we were quite fortunate to get a surprise call from Eric Glomski at Page Springs Cellars. He was offering us small amounts of three varietals from his Verde Valley vineyards, and, despite lacking the space or budget, we couldn't turn it down. This Vermentino comes from the Dos Padres Vineyard which lies across Oak Creek from Eric's winery. It's a beautiful, austere wine with a delicate citrus/melon character, subtle restraint and a minerality so characteristic of the fruit from that small part of the Oak Creek Valley. We can only hope to get that same call again next year!

Varietal Composition and Appellation/Fruit Sourcing:

Yavapai County

100% Vermentino from Dos Padres Vineyard. Yavapai County, AZ. 3,500 ft. elevation. Harvested on Sept 2nd

Sugar at harvest: 22.5 Brix.

Cellar Notes:

Pressed whole-cluster.

Juice then settled 48 hours, racked, and inoculated with specially selected yeasts (QA23).

Fermented in stainless steel at 55 F for 30 days.

Malolactic fermentation inhibited.

Aging:

Aged 6 months in stainless steel.

This wine saw only minimal cold-stabilization, did NOT undergo heat stabilization and is filtered, but un-fined.

Stats:

pH: 3.41
TA: 5.9 g/L
RS: <0.10%
Alcohol: 13.9%
Drink within 1-2 years
Production: 65 cases
Winemaker: Joe Bechard

